

Clos de la Barthassade Pays d'Hérault Rouge Billes de Grenache

ABOUT THE ESTATE

APPELLATION

Pays d'Hérault

GRAPE VARIETY

100% Grenache

FARMING

Sustainable (HVE3), Organic (Ecocert)

SOIL

Limestone scree terrasses

VINEYARDS & VITICULTURE

Organic farming with adherence to the biodynamic calendar. From stony terraces on poor soil in Montpeyroux. Vines were planted in the early 1980s. Cordon de Royat trained. Average yield 40hl/ha.

HARVEST & VINIFICATION

All work done by gravity. Temperature controlled fermentation in stainless steel tanks. 50% whole cluster. Native yeast. Gentle extraction using minimal pump-over and punch-down. Long and gentle press. No added SO2 until after malolactic fermentation and minimal additions at bottling. Ten months aging in 85% stainless steel tanks and 15% barriques.

ALCOHOL BY VOLUME

14.5

PACK SIZE

12x750mL

